

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/22/2015 **Business ID:** 119445FE
Business: FAMOUS DAVE'S

1320 VILLAGE WEST PARKWAY
KANSAS CITY, KS 66111

Inspection: 77001550
Store ID:
Phone: 9133348646
Inspector: KDA77
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/22/15	10:45 AM	11:40 AM	0:55	0:10	1:05	0	
Total:			0:55	0:10	1:05	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 2. 5,000 - 10,000 sq feet
Insp. Notification Print Lic. Insp. No
Priority(P) Violations 1 Priority foundation(Pf) Violations 2
Certified Manager on Staff Address Verified Actual Sq. Ft. 6792
Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
..
Y	N	O	A	C	R
..
..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		
5. No discharge from eyes, nose and mouth.		
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.		
7. No bare hand contact with RTE foods or approved alternate method properly followed.		
8. Adequate handwashing facilities supplied and accessible.			p
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.		
10. Food received at proper temperature.		
11. Food in good condition, safe and unadulterated.		
12. Required records available: shellstock tags, parasite destruction.		
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.		
14. Food-contact surfaces: cleaned and sanitized.			..	p	p	p
Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On storage shelving for clean metal pans in back area by smoker, inspector picked up 13 pans, 12 of the 13 pans had visible food debris on surface. On shelving by oven for plastic equipment stored as clean, 2 plastic containers with old date marking sticker residue, 2 plastic containers with visible food debris on surface. Corrected on-Site, COS rewashed. Recommended all metal pans be rewashed.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.		
17. Proper reheating procedures for hot holding.		
18. Proper cooling time and temperatures.			p
19. Proper hot holding temperatures.		
20. Proper cold holding temperatures.			p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
21. Proper date marking and disposition.			p
22. Time as a public health control: procedures and record.			..	p	p	..

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	<p>3-501.19(A)(1)(a) <i>Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.</i></p> <p><i>[At the potato bar in the expo area, time as control is being used on the sour cream, butter, etc in ice. PIC stated they didn't have a written procedure but would place it under the time stamp on dry erase board. Time stamp was present. COS written procedure in place.]</i></p>
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods.

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Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.

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Chemical	Y N O A C R
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25. Food additives: approved and properly used.

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26. Toxic substances properly identified, stored and used.

.. p p p

Fail Notes	<p>7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[At dish machine, single use plastic cup with white powder in cup without a label on cup stating what substance was. PIC stated it was delimer for the dish machine. COS labeled.]</i></p> <p>7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[At dish machine, bottle of detergent stored on wall over sanitized drain board of dish machine. Possibility of contamination of clean sanitized equipment coming out of dish machine. PIC will talk to dish machine people to get bottle moved below drain board.</i></p> <p><i>At carryout area, bo of chafing fuel stored on top of boxes of chips and single use food containers for use in catering. COS moved.]</i></p>
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

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29. Water and ice from approved source.

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30. Variance obtained for specialized processing methods.

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Food Temperature Control	Y N O A C R
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Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	
32. Plant food properly cooked for hot holding.	
33. Approved thawing methods used.	
34. Thermometers provided and accurate.	
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.	
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p
37. Contamination prevented during food preparation, storage and display.	
38. Personal cleanliness.	
39. Wiping cloths: properly used and stored.	
40. Washing fruits and vegetables.	
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.	
42. Utensils, equipment and linens: properly stored, dried and handled.	
43. Single-use and single-service articles: properly used.	
44. Gloves used properly.	
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	
46. Warewashing facilities: installed, maintained, and used; test strips.	
47. Non-food contact surfaces clean.	
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	
49. Plumbing installed; proper backflow devices.	
50. Sewage and waste water properly disposed.	
51. Toilet facilities: properly constructed, supplied and cleaned.	
52. Garbage and refuse properly disposed; facilities maintained.	
53. Physical facilities installed, maintained and clean.		..	p
<div> <div>Fail Notes</div> <div> 6-501.12(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In corner of dish machine area, under shelf, wall covered in heavy food debris and mold buildup.] </div> </div>	
54. Adequate ventilation and lighting; designated areas used.	
Administrative/Other		Y	N	O	A	C	R
55. Other violations	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cold holding

in walk in cooler, cooked turkey at 38F, cooked brisket at 39F

in make table top, diced tomatoes at 40F, in reach in cooler, packaged cut romaine lettuce at 43F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 77001550

Inspection Report Date 07/22/15

Establishment Name FAMOUS DAVE'S

Physical Address 1320 VILLAGE WEST PARKWAY City KANSAS CITY
 Zip 66111

Additional Notes
and Instructions

Follow up to be conducted as directed by Manhattan Office.